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PATENT ABSTRACTS OF JAPAN

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(54) PREPARATION OF CHEESE HANBURGER STEAK

(57) Abstract:

PURPOSE: To prepare a cheese hamburger steak containing cheese resistant to deformation and resistant to peel from the base of the hamburger steak, by using cheese coated with a liquid mixture of egg white and starch.

CONSTITUTION: Cheese is dipped in or coated with an aqueous solution or dispersion containing egg white and starch to obtain cheese coated with the mixture of egg white and starch. The coated cheese is embedded in or placed on the raw pastry of a hamburger steak, and the pastry is fried. The concentrations solid basis of the egg white and the starch in the aqueous solution, etc. are preferably about 5W12wt% and about 10W35wt%, respectively.

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